

BESTUÉ

de Otto Bestué



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consejo regulador de la denominación de origen protegida

SOMONTANO

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BESTUÉ CHARDONNAY BARRICA 2020

CHARDONNAY WITH RED SOUL

CHARDONNAY / SOMONTANO

Chardonnay is the most planted white variety in the D.O Somontano, and can be found in all its styles: fresh and fruity young white wines and Chardonnay fermented in oak barrels and with short and medium aging in wood.

FINCA LA MEZQUITA

Plot of 9 hectares in Enate valley. Sandy gravels soils with a very high drainage capacity. This allows us to manage the vigorousness and ripening of the grapes by managing irrigation.

Vintage 2020: In white varieties we can highlight that it is a year where a complete phenological maturity has been achieved; maintaining high acidities and freshness in the mouth

WINEMAKING

Harvest the first week of September. Hand collection in boxes of 20 kilos at dawn (Looking for the lowest temperature 10°C) Destemming and maceration in the press for 10 hours at 8°C.

Fermentation in new French oak barrels (225li) and a subsequent aging on lees in barrels of approximately 5 months with daily batonnages.

TASTING NOTES

Straw yellow on a golden background due to fermentation in barrels and its subsequent aging on lees. Elegant aromas of great intensity highlight aroma of ripe stone fruit (Fennel, white flowers, butters) and secondary aromas such as (toasted, spicy, vanilla)

Great volume and richness of nuances in the mouth. It is fatty and tasty with a soft and unctuous finish, long after-taste.

PARING

It is ideal as an accompaniment to rice dishes, gastronomic dishes, fish, light meats. Serve between 9°-12°C.

Variety: 100% Chardonnay

Alcohol content: 14%

Total acidity: 5.8

Barcode: EAN8437003486050

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